

Appl. No. 10/627,427
Amend Dated: May 24, 2005
Reply to Office Action of March 25, 2005
Docket No. 6273US

CLAIM AMENDMENTS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (currently amended) A fat containing product having reduced trans fat levels, comprising:
 - an oil or fat derived from grain, vegetable, or animal based components or combinations thereof; and
 - an amount of a hydrated cyclodextrin ranging from 0.001% to 75% by weight of said oil or fat that is mixed with said fat or oil in an amount effective to increase the viscosity of thicken the fat or oil to produce a fat containing product for use in a food product or food intermediate.
2. (original) A fat containing product as recited in claim 1, wherein said cyclodextrin is selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin and combinations thereof.
3. (original) A fat containing product as recited in claim 1, wherein said cyclodextrin is a chemically or enzymatically produced derivative of alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin and combinations thereof.
4. (original) A fat containing product as recited in claim 1, wherein said cyclodextrin is formed in or on the fat product by treatment with the enzyme, cyclodextrin glucosyltransferase (CGTase, EC 2.4.1.19) or a mutation or modification thereof.
5. (original) A fat containing product as recited in claim 1, wherein said cyclodextrin is already present in the fat by expression of a gene encoding cyclodextrin glucosyltransferase (CGTase, EC 2.4.1.19) or a mutation or modification thereof.

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6. (original) A fat containing product as recited in claim 1, wherein said fat containing product also has beneficial hypocholesterolemic properties.

7. (original) A fat containing product as recited in claim 1, wherein said cyclodextrin has been hydrated.

8. (original) A fat containing product as recited in claim 1, wherein said fat containing product is made from an oil or fat with triglycerides comprised of fatty acids with chain length of C2-C28 with unsaturation of zero to six double bonds on any given fatty acid chain.

9. (original) A fat containing product as recited in claim 1, wherein said fat product is comprised of an emulsifier.

10. (original) A fat containing product as recited in claim 1, wherein said fat product is made from an oil or fat with free fatty acids having chain length of C2-C28 with unsaturation of zero to six double bonds on any given fatty acid.

11. (currently amended) A fat containing product having reduced trans fat levels, comprising;

an oil or fat derived from grain, vegetable, or animal based components or combinations thereof; and
an amount of cyclodextrin ranging from 0.001% to 75% by weight of said oil or fat that is mixed with said fat or oil to produce a fat containing product for use in a food product or food intermediate, wherein said fat product is comprised of comprises beta glucan.

12. (currently amended) A fat containing product as recited in claim 11, wherein the beta glucan glucans is derived from oat, barley, rye, wheat, or yeast.

13. (original) A fat containing product as recited in claim 1, wherein said containing product is selected from a group including baked goods, muffins, rolls, cakes, pies, crackers, toaster pastries, pastries, grain based bars, granola bars, health food bars, breads, cereals, fruit snacks, fruit bars, pizza rolls, soups, pasta, yogurt, pudding,

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beverages, sauces, snacks, potato crisps, French fries, corn chips, tortilla chips, extruded snacks, enrobed extruded snacks, pretzels, popcorn, rice and corn cakes, fried and processed foods.

14-16. (cancelled)

17. (previously presented) A method for producing a fat containing product having reduced trans fat levels comprising the steps of;

providing one or more ingredients useful in forming a fat containing product;

adding to said one or more ingredients an amount of cyclodextrin, selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin and or combinations thereof;

producing said fat containing product containing said amount of cyclodextrin; and distributing said fat containing product or a food product containing a portion thereof for consumption, wherein said fat product is freeze dried, dehydrated, or evaporated to remove water.

18. (previously presented) A method as recited in claim 30, wherein said one or more ingredients includes a grain based ingredient.

19. (previously presented) A method as recited in claim 30, wherein said one or more ingredients includes a vegetable based ingredient.

20. (original) A method as recited in claim 19, wherein said vegetable is a potato.

21. (previously presented) A method for producing a fat containing product having reduced trans fat levels comprising the steps of;

providing one or more ingredients useful in forming a fat containing product;

adding to said one or more ingredients an amount of cyclodextrin, selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin and or combinations thereof;

producing said fat containing product containing said amount of cyclodextrin; and

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distributing said fat containing product or a food product containing a portion thereof for consumption, including a further step of adding beta glucan after the addition of the cyclodextrin.

22. (previously presented) A method as recited in claim 30, wherein said fat containing product is selected from a group including baked goods, muffins, rolls, cakes, pies, crackers, toaster pastries, pastries, grain based bars, granola bars, health food bars, breads, cereals, fruit snacks, fruit bars, pizza rolls, soups, pasta, yogurt, pudding, beverages, sauces, snacks, potato crisps, French fries, corn chips, tortilla chips, extruded snacks, enrobed extruded snacks, pretzels, popcorn, rice and corn cakes, fried and processed foods.

23-26. (cancelled)

27. (currently amended) A vegetable or grain based food product or food intermediate having reduced trans fat levels and containing between 0.01 to 75% by weight of a cyclodextrin that has been hydrated and mixed with fat or oil in an amount effective to increase the viscosity of the fat or oil.

28. (original) A vegetable or grain based food product or food intermediate as recited in claim 27, wherein said food product or food intermediate is selected from a group including baked goods, muffins, rolls, cakes, pies, crackers, toaster pastries, pastries, grain based bars, granola bars, health food bars, breads, cereals, fruit snacks, fruit bars, pizza rolls, soups, pasta, yogurt, pudding, beverages, sauces, snacks, potato crisps, French fries, corn chips, tortilla chips, extruded snacks, enrobed extruded snacks, pretzels, popcorn, rice and corn cakes, fried and processed foods.

29. (currently amended) A shortening having reduced trans fat levels, comprising:
an oil or fat derived from grain, vegetable, or animal based components or combinations thereof; and
an amount of hydrated cyclodextrin ranging from 0.001% to 75% by weight of said fat or oil that is mixed with said fat or oil in an amount effective to increase the

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viscosity of thicken-the fat or oil to produce a shortening for use in a food product or food intermediate.

30. (currently amended) A method for producing a fat containing product having reduced trans fat levels comprising the steps of;

hydrating a cyclodextrin, selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin and or combinations thereof;

mixing said cyclodextrin with a fat or oil in an amount effective to increase the viscosity of thicken the fat or oil;

providing one or more ingredients useful in forming a fat containing product; and producing said fat containing product containing said amount of cyclodextrin.